WSET

WSET Level 3 Award in Wines

A world of knowledge

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Session 1

Course Induction and Tasting Technique

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Induction

What you are expected to know already

WSET Level 3 Award in Wines course

Private study requirements

WSET Level 3 Award in Wines course materials

- textbook – *Understanding Wines: Explaining Style and Quality*
- study guide
- WSET Level 3 Systematic Approach to Tasting Wine (SAT) card
- Specification

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Examinations

Tasting examination of 30 minutes

- blind tasting of two wines – one red and one white
- an average combined mark for the two wines of 55% or above is required to pass

Theory examination of two hours

- 50 multiple-choice questions
- 4 short-written answer questions
- a mark of 55% or above in each paper is required to pass

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Systematic Approach to Tasting

APPEARANCE		
Intensity		pale – medium – deep
Colour	*white*	lemon-green – lemon – gold – amber – brown
	rosé	pink – salmon – orange
	red	purple – ruby – garnet – tawny – brown

NOSE	
Intensity	light – medium(-) – medium – medium(+) – pronounced
Aroma characteristics	
Primary	
Secondary	
Tertiary	
Development	youthful – developing – fully developed – tired/past its best

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Systematic Approach to Tasting

PALATE	
Sweetness	dry – off-dry – medium-dry – medium-sweet – sweet – luscious
Acidity	low – medium(-) – medium – medium(+) – high
Tannin	low – medium(-) – medium – medium(+) – high
Alcohol	low – medium – high
Body	light – medium(-) – medium – medium(+) – full
Flavour intensity	light – medium(-) – medium – medium(+) – pronounced
Flavour characteristics	
Primary	
Secondary	
Tertiary	
Finish	short – medium(-) – medium – medium(+) – long

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Systematic Approach to Tasting

CONCLUSIONS ASSESSMENT OF QUALITY				
Quality level	faulty – poor – acceptable – good – very good – outstanding			
Balance				
Length				
Intensity				
Complexity				
Level of readiness for drinking / potential for aging	too young	can drink now, but has potential for ageing	drink now: not suitable for ageing or further ageing	too old

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